



START IT RIGHT

- CHISLIC 12 oz *GF** \$16
HAND CUT TENDER STEAK PIECES DEEP FRIED AND SPRINKLED WITH HOUSE BLEND SEASONINGS
*TRY IT CHEF'S WAY: BLEU CHEESE CRUMBLES, CAJUN BLEND, BOURBON GLAZE \$20
- BONE-IN WINGS 8 PCS** \$14
FLASH FRIED CRISPY BONE-IN WINGS
CHOICE OF: STINGIN' HONEY GARLIC, BBQ, HOT, MILD, BBQ DRY RUB
- GUNSlinger ROLLS** \$12.50
HOUSE-MADE EGG ROLLS FILLED WITH CHICKEN & CREAM CHEESE
SERVED WITH PLUM SAUCE (LIMITED AVAILABILITY)
- LOADED QUESO DIP*GF** \$14
SEASONED HOUSE GROUND BEEF, WHITE QUESO, CHEDDAR JACK, BAKED AND TOPPED WITH CHARRED JALAPENO, CHEF MARK'S PICO DE GALLO, TAJIN SEASONING SERVED WITH FRESH WHITE CORN CHIPS
- SPINACH AND ARTICHOKE DIP*GF** \$13.50
CHEESY STARTER FULL OF ARTICHOKE HEARTS, SPINACH, RICH MELTED CHEESE
SERVED WITH FRESH WHITE CORN CHIPS

FRESH SALADS

SERVED ON FRESHLY CHOPPED ROMAINE LETTUCE

- CAJUN*GF**
YELLOW PEPPERS, CHARRED ANDOUILLE AND ELK SAUSAGE, CHEDDAR JACK, PICKLED OKRA, CAJUN BACON VINAIGRETTE, HOUSE CROUTONS
- CLUB**
BACON, CHEDDAR JACK, HARD BOILED EGG, DICED TOMATO, BLEU CHEESE CRUMBLES, HOUSE CROUTONS
- BACON CAESAR**
APPLEWOOD SMOKED BACON, FRESH PARMESAN, CREAMY CAESAR DRESSING, HOUSE CROUTONS
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| CHICKEN | \$16 |
| STEAK | \$23 |
| SALMON FILET | \$24 |

CHEF MARK'S HOUSE-MADE DRESSINGS

RANCH, FRENCH, CAESAR, HONEY MUSTARD, BLEU CHEESE, BALSAMIC VINAIGRETTE, CAJUN BACON VINAIGRETTE AND BLUEBERRY VINAIGRETTE

BURGERS & MORE

CHOICE OF ONE SIDE - GLUTEN FREE BUN \$2 MORE

- APPLEWOOD SMOKED BACON CHEESE BURGER** \$16
CHOOSE FROM: QUESO, SWISS, AMERICAN, CRUMBLED BLEU CHEESE, CHEDDAR JACK, PEPPER JACK, SPICY HERB CREAM CHEESE
- AUGHT SIX** \$18
10OZ SEASONED HOUSE GROUND BEEF PATTY, HERB CREAM CHEESE, APPLEWOOD SMOKED BACON, SAUTEED ONION, SWEET CHILI SAUCE
- JUMPIN JACK McCall BURGER** \$17
GRILLED ANGUS STEAK BURGER, STINGIN' HONEY GARLIC SAUCE, PEPPER JACK, PICKLED JALAPENOS
- QUESO CHICKEN** \$16
GRILLED CHICKEN BREAST, QUESO, SAUTEED ONION
- CHEF MARK'S GUT BUSTER IV** \$28
GRILLED ANGUS STEAK BURGER, CHARRED ELK BRATWURST, WHITE CHEDDAR MAC, APPLEWOOD SMOKED BACON, HERB CREAM CHEESE, PICKLED JALAPENO, QUESO
- PRIME RIB SANDWICH (LIMITED AVAILABILITY)** \$18
WET SMOKED & SHAVED ANGUS PRIME RIB, SWISS CHEESE, TOASTED CIABATTA HOAGIE ROLL, AU JUS
- COWBOY PULLED PORK** \$17
BBQ PULLED PORK, SHREDDED CHEDDAR JACK, APPLEWOOD SMOKED BACON
- BLACK BEAN BURGER** \$17
SANTA FE STYLE VEGGIE BURGER, FRESH LETTUCE, ONION, PICO DE GALLO **V**

NON-ALCOHOLIC BEVERAGES

COKE, DIET COKE, DR. PEPPER, SPRITE, MELLO YELLO, ROOT BEER, ORANGE FANTA, ICE TEA, LEMONADE, RASPBERRY LEMONADE, STRAWBERRY LEMONADE

*20% Gratuity will be added to parties of 7 or more.
Please feel free to raise this gratuity at your discretion.*

Consuming Raw or Undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

*GF DENOTES GLUTEN FREE

**V DENOTES VEGAN



HAND CUT STEAKS

21 DAY WET AGED BLACK ANGUS BEEF *GF

CHOICE OF ONE SIDE AND FRESH SIDE SALAD

OR HOUSE-MADE SOUP

FILET MIGNON	7oz	\$42
BACON WRAPPED TENDERLOIN KNOWN FOR ITS DISTINCT FLAVOR AND TENDERNESS		
RIBEYE	14oz	\$40
WELL MARBLED AND DELICIOUSLY FLAVORFUL		
NEW YORK STRIP	12oz	\$35
HAND CUT, TENDER, BOLD AND BEEFY		
CHOPPED STEAK	10oz	\$17
SEASONED HOUSE GROUND BLACK ANGUS BEEF, HAND PATTIED AND CHARRED TO PERFECTION		
*SERVED MEDIUM OR MORE		
*LIMITED AVAILABILITY		
PRIME RIB	14oz	\$40
AGED AND SLOW ROASTED		
*AVAILABLE FRIDAY AND SATURDAY EVENINGS AFTER 4PM		
*LIMITED AVAILABILITY		
BUFFALO TOMAHAWK	25oz	\$100
DAKOTA RAISED, BONE-IN RIBEYE, BOURBON GLAZED		
*AVAILABLE FRIDAY AND SATURDAY EVENINGS AFTER 4PM		
*LIMITED AVAILABILITY		

STEAK TOPPERS *GF \$3.50

- BLEU CHEESE CRUMBLES
- GARLIC & HERB BUTTER
- SAUTÉED MUSHROOMS
- SAUTÉED ONIONS
- CHEF MARK'S BOURBON GLAZE

SIGNATURE SIDES

FRIES, RANCH FRIES, STEAMED BROCCOLI, YUKON GARLIC CHEDDAR MASHED, HOUSE-MADE SOUP, SIDE SALAD, OR SWEET POTATO WAFFLE FRIES (\$2 MORE) (FRIES CONTAIN GLUTEN)

AFTER 4PM: BAKED POTATO

\$3 MORE- DELUXE YUKON GARLIC CHEDDAR MASHED, WHITE CHEDDAR MAC-N-CHEESE, DELUXE BAKED POTATO

20% Gratuity will be added to parties of 7 or more. Please feel free to raise this gratuity at your discretion.

**Not Responsible for Flavor or Tenderness of Medium Well & Well Done Steaks*

AWARD WINNING BBQ

CHOICE OF ONE SIDE AND FRESH SIDE SALAD OR HOUSE-MADE SOUP



MAVERICKS SIGNATURE PORK BABY BACKS	HALF RACK	\$25
	FULL RACK	\$38

WET RUBBED AND SLOW COOKED UNTIL THEY ARE FALLIN' OFF THE BONE! CHOOSE FROM MAVERICKS HOUSE-MADE BBQ OR CHEF MARK'S BOURBON GLAZE (\$3 MORE)

PULLED PORK PLATTER*GF	\$22
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MAVERICKS AWARD WINNING BBQ PULLED PORK SLOW COOKED AND HAND PULLED TO PERFECTION

PORK TENDERLOIN*GF	\$23
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THE OTHER WHITE MEAT! MARINATED IN OUR SECRET BLEND OF HERBS & SPICES. PERFECTLY CHARBROILED!



MAVERICKS ENTREES

CHOICE OF ONE SIDE (EXCEPT PASTA) AND FRESH SIDE SALAD OR HOUSE-MADE SOUP

SPINACH AND ARTICHOKE GRILLED CHICKEN*GF	\$24
TWO CHARBOILED CHICKEN BREASTS SMOTHERED IN CREAMY, CHEESY SPINACH AND ARTICHOKE DIP, SUNDRIED TOMATOES, FRESH PARMESAN	

BOURBON GLAZED SALMON*GF	\$26
FRESH SALMON BAKED IN CHEF MARK'S SWEET AND SPICY BOURBON GLAZE	

CHICKEN STRIP DINNER	\$17
CRISPY FRIED CHICKEN PLANKS - SERVED WITH HOUSE-MADE SAUCE (RANCH, BBQ, HONEY MUSTARD)	

CHICKEN SCAMPI	\$22
FETTUCINI, GARLIC AND HERB BUTTER, WHITE WINE REDUCTION, SUNDRIED TOMATOES, FRESH PARMESAN, GRILLED CHICKEN BREAST (NO SUBSTITUTIONS)	

FETTUCINI ALFREDO	\$17
TOSSED IN CHEF MARK'S HOUSE-MADE ALFREDO	

CHICKEN	\$22
STEAK	\$25
SALMON	\$28
ADD CAJUN	\$2
ADD SAUTÉED BROCCOLI & MUSHROOMS	\$5